

Cinq at La Colombe d'Or

First Course

WATERMELON SALAD

fresh watermelon sprinkled with feta cheese

ESCARGOTS À LA BOURGUIGNONNE

with parsley and garlic butter

TRADITIONAL ONION SOUP

Second Course

FRESH SALMON FILET

with jalapeno polenta

GRILLED GULF REDFISH

with fresh herbs

PASTA PORTOFINO

lobster sauce with crawfish, crab meat and shrimp

HAZELNUT CRUSTED CHICKEN SCALOPPINI

with seasoned vegetables, parsley and fresh lemon

6 OZ CHICKEN FRIED FILET MIGNON

with a bacon cheddar yukon mashed potatoes

Third Course

TRADITIONAL CRÈME BRÛLÉE

LOUISIANA STYLE BREAD PUDDING

with a bourbon sauce

HOMEMADE ICE CREAM

vanilla or pistachio